

El Gaitero was founded in 1890 by Valle, Ballina y Fernández families as a cider factory that developed into a long and successful venture. The alliance and shared vision of the brothers Alberto and Eladio del Valle, Bernardo de la Ballina and Ángel Fernández gave its name to the company. These entrepreneurs, like many enlightened Asturians of the time, recognized the potential of apple planting and the industrialization of the region as a means of fostering prosperity in Asturias.

They acquired the machinery that would enable them to begin production of 'champagne cider' in the borough of Villaviciosa. At that time many Asturians emigrated to America in search of a better life and future. During this long journey cider could easily spoil, so in order to keep all of its properties intact, the champagne method was used. In the late 19th century, and following the arrival of Obdulio Fernández, the company would experience the first of its golden ages: securing the strategic site at La Espuncia and converting El Gaitero cider into a household name around the world. The business partners made further investments aimed at centralizing production of El Gaitero on a single site - a strategy that would be reinforced years later, with the construction in 1915 of the company's own bottle factory. In the 1950s, and under the management of José Cardín, the company experienced a period of unprecedented growth thanks to the extension work carried out on the mill and the diversification of the El Gaitero brand.

Today, El Gaitero group is a modern, forward-thinking company boasting a hundred-year history that perpetuates the value of its heritage and traditional production methods, whilst constantly looking ahead to innovation and development based on the use of cutting-edge technologies. Its facilities, which have been declared an Industrial Heritage site, now extend over more than 40,000 square meters and its cider production stands at 27 million liters a year. The company is committed to developing products based on innovation and tradition, such as its modern and refined ciders and sparkling bruts.